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(12) **ABSTRACT OF INVENTION**

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(98) Mail address:  
113093, Moskva, ul. Ljusinskaja 35, GU  
VNIMI, pat. lab.

(71) Applicant:  
Gosudarstvennoe uchrezhdenie Vserossijskij  
nauchno-issledovatel'skij institut molochnoj  
promyshlennosti,  
Pavlova Viktorija Vsevolodovna,  
Petrova Svetlana Petrovna,  
Kharitonov Vladimir Dmitrievich

(72) Inventor: Pavlova V.V.,  
Petrova S.P., Kharitonov V.D.

(73) Proprietor:  
Gosudarstvennoe uchrezhdenie Vserossijskij  
nauchno-issledovatel'skij institut molochnoj  
promyshlennosti,  
Pavlova Viktorija Vsevolodovna,  
Petrova Svetlana Petrovna,  
Kharitonov Vladimir Dmitrievich

(54) **DRY MILK-VEGETABLE MIXTURE**

(57) Abstract:

FIELD: food industry. SUBSTANCE: mixture includes milk dry whole or fat-free, cereal crops or bean cultures, cheese-melting salts, stabilizer, aromatizer and flavor additive, common salt or granulated sugar. The mixture may contain whey and powdered black pepper. The invention allows to

intensify functional properties of components including in product, and to prepare product with preset rheological and microstructural characteristics. EFFECT: increased biological and food value due to balanced content of amino acids and vitamins. 2 cl, 3 ex

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